

The listing of claims presented below replaces all prior versions and listing of claims in the application.

Listing of claims:

1. (Currently amended) An enzymatic process for the prevention of development of pacha taint in CTC tea which comprises:

(I) mixing the enzyme in a solvent to form an enzyme solution;

(ii) spraying the enzyme solution homogeneously on rolled and distorted tea leafy material used in the black tea manufacturing process;

(iii) fermenting the enzyme solution sprayed rolled and distorted tea leafy material obtained at the end of step (ii); and

(iv) drying the fermented material obtained in step (iii).

2. (Original) A process as claimed in claim 1 wherein the enzyme solution prepared in step (I) comprises a mixture of enzymes, which are suitable for lipid degradation.

3. (Original) A process as claimed in claim 1 wherein step (ii) is carried out at a spray rate of one litre of solution in 5-8 minutes.

4. (Original) A process as claimed in claim 1 wherein the fermentation in step (iii) is carried out while maintaining a temperature in the range of 25-30°C and while mixing the tea material thoroughly.

5. (Original) A process as claimed in claim 1 wherein the tea material is dried in step (iv) using a Fluidised Bed Dryer and at a temperature in the range of 130-140°C. 6.

(Original) A process as claimed in claim 1 wherein the enzyme used in step (I) comprises a mixture of any of lipase, lipoxygenase, aldehydehydrogenase and materials containing the enzymes in optimized quantities selected from yeast and enzymes from soy bean.

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7. (Original) A process as claimed in claim 1 wherein the solvent is water.

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